INDEX
2023 Food & Beverage Offerings

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A LA CARTE BREAKFAST
Priced per dozen, minimum of 1 dozen per selection.

Housemade Breakfast Pastries
180 calories per serving
48.00 DZ

Housemade Goat Cheese Mini Scones
190 calories per serving
Goat Cheese, Rosemary, Thyme
48.00 DZ

Housemade Lemon Poppy Seed Mini Scones
180 calories per serving
48.00 DZ

Housemade Bacon Cheddar Mini Scones
230 calories per serving
48.00 DZ

Housemade Gluten Free Blueberry Muffins
140 - 290 calories per serving
54.00 DZ

Housemade Gluten Free Mini Choco Cherry Scones
140 - 290 calories per serving
54.00 DZ

ACTION STATIONS
All stations require two attendants at $250.00 each. Minimum of 200 guests, maximum of 500 guests.

Eggs Your Way Station  GF
140 calories per 3 oz. serving
Fresh Herbs, Mushrooms, Sweet Peppers, Applewood Smoked Bacon, Plum Tomatoes, Tillamook Cheddar, Sautéed Onions, Green Onions
17.00 PP

Yogurt Parfait Station  GF
360 calories per 6 oz. serving
Plain & Flavored Yogurt, Raspberries, Strawberries, Blueberries, Blackberries, Mango, Spiced Granola
12.00 PP

Beignet Station
290 - 400 calories per 3 oz. serving
Fried Fresh Beignets, Snow Sugar
16.00 PP

Belgain Waffle Station
480 calories per 3 oz. serving
Belgian Waffles, Wild Berry Compote, Honeycomb Butter, Maple Syrup, Whipped Cream
17.00 PP

Avocado Toast Station
644 calories per 2 oz. serving
Smashed Avocado with Lemon Juice & Maldon Salt, Smoked Salmon, Soft Boiled Eggs, Tomato Slices, Shaved Red Onions, Thick Cut Toast
19.00 PP

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
CONTINENTAL BREAKFAST

Cascadia Continental  VEG
Freshly Brewed Coffee, Decaf Coffee, Hot Tea, Orange Juice, Assorted Breakfast Pastries, Seasonal Sliced Fruit
32.00

Northwest Continental  VEG
Freshly Brewed Coffee, Decaf Coffee, Hot Tea, Orange Juice, Assorted Breakfast Pastries, Seasonal Sliced Fruit, Whole Bananas
35.00

Willamette Continental  VEG
Freshly Brewed Coffee, Decaf Coffee, Hot Tea, Orange Juice, Assorted Breakfast Pastries, Seasonal Sliced Fruit, Whole Bananas, Individual Yogurt with Granola Mix
38.00

ON THE GO BREAKFAST
Maximum of 250 guests.

Protein Box On The Go
110 - 680 calories per serving
Hot Smoked Salmon, Boiled Egg, Mini Bagel, Dried Apricots, Cubed Cheddar Cheese, Herbed Cream Cheese Spread
35.00 EA

(V) vegan  (GF) gluten friendly  (VEG) vegetarian
# BREAKFAST TABLES

**European Breakfast**
110 - 1110 calories per serving

**Breakfast Breads, Pastries & Spreads**
- Pain Au Chocolate Croissant
- Banana Streusel Muffin
- Local Honey Raisin Scones
- Seasonal Oregon Fruit Jams
- Sweet Butter

**Portland Local French Bakery Bagels**
- Cream Cheese, Toaster Station

**French Baguettes**
- Whole Grain Mustard

**Artisan Cured Sliced Meats & Cheeses**
- Honey Maple Ham, Cured Serrano Ham, Sopressata
- Brie De Meaux, Cypress Grove, Smoked Gouda

**Smoked Salmon**
- Capers, Chopped Egg, Sliced Red Onions, Tomatoes

**Steel Cut Oatmeal**  V
- Brown Sugar, Raisins, Cranberries, Pecans

**Bob’s Red Mill Smart Start Cereals**
- Fruit & Greek Yogurt
- House Made Granola

**Seasonal Sliced Fruits**  V, GF
- Melons, Pineapple, Berries

**Freshly Squeezed Juices**  V, GF
- Orange, Grapefruit, Apple

**Milk**
- Whole, 2%, Skim

**Portland Coffee Roasters Regular, Decaf and Assorted Hot Tea**
- $6.00 PP

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**Rise & Shine**
50-1310 calories per serving

**Baker’s Basket of Pastries**
- Croissants, Muffins, Whipped Butter, Fruit Preserves

**Sliced Seasonal Fruit**  V, GF

**Bacon & Sausage**
- Applewood Smoked Bacon, Chicken Apple Sausage

**Scrambled Eggs**  GF

**Breakfast Potatoes**  V, GF

**Beverages**
- Orange Juice, Portland Coffee Roasters Coffee, Decaf, Hot Teas
- 45.00 PP

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# TABLE ENHANCEMENTS
Add one of the enhancements to your continental or breakfast table. 25 guest minimum.

**Tomato & Basil Egg Scramble**  GF
- 391 calories per 4 oz. serving
- Scrambled Eggs, Tomato, Chiffonade Basil
- 10.00 PP

**Chicken & Mushroom Frittata**  GF
- 325 calories per 4 oz. serving
- Chicken, Mushroom, Spinach & Potato Frittata, Heirloom Tomato Relish, Applewood Bacon
- 15.00 PP

**Leek & Asparagus Egg Tart**
- 280 calories per 4 oz. serving
- Caramelized Leek & Asparagus Egg Tart, Watercress, Candied Walnut Salad, Beet Chutney
- 12.00 PP

**Pulled Pork & Egg Enchiladas**
- 480 calories per 4 oz. serving
- BBQ Pulled Pork, Scrambled Eggs, Green Onions, Chihuahua Cheese, Tomatillo Salsa, Red Radish
- 15.00 PP

**Roasted Vegetable Frittata**  VEG, GF
- 300 calories per 4 oz. serving
- Egg, Roasted Vegetables, Pepper Jack, Pomodoro Sauce, Fried Green Tomatoes
- 15.00 PP

**Egg White Frittata**  GF
- 120 calories per 4 oz. serving
- Egg Whites, Roasted Vegetables, Pepper Jack, Shiitake Mushrooms, Spinach, Tomato Relish
- 16.00 PP

**Quinoa Rice Pudding**  V, GF
- 450 calories per 3 oz. serving
- Coconut Milk, Vanilla, Cane Sugar, Raisins, Maple Syrup, Macerated Berry Toppings
- 13.00 PP

(V) vegan  |  (GF) gluten friendly  |  (VEG) vegetarian
**PLATED BREAKFAST**

Served with freshly squeezed orange juice, regular coffee, decaf coffee and hot teas.

**Classic Benedict**
Canadian Bacon, Tomatoes, Hollandaise, Breakfast Potatoes, Plum Tomato

53.00

**Smoked Salmon Benedict**
Asparagus, Citrus Hollandaise, Breakfast Potatoes, Plum Tomato

55.00

**All American**  
Scrambled Eggs, Sharp Aged Cheddar Country Potatoes, Applewood Smoke Bacon, Sage Pork Sausage

44.00

**Scrambled Organic Eggs**  
Mexican Style Scrambled Eggs, Jalapeño, Onion, Tomato, Green Chile Cheddar Potatoes, Salsa Verde, Plum Tomato

38.00

**Scrambled Eggs**  
Applewood Smoked Bacon, Breakfast Potatoes, Plum Tomato

38.00

**Cinnamon Brioche French Toast**
Vanilla Infused Maple Syrup, Breakfast Sausage, Grilled Pineapple, Fresh Berry Garnish

38.00

**Braised Brisket Tostada**  
Cumin-Braised Brisket, Scrambled Eggs, Refried Black Beans, Green Chile Cheddar Potatoes, Salsa Verde

55.00

**Rancho Natural Chicken Chorizo & Egg Taquitos**
Green Chile Salsa, Breakfast Potatoes with Cotija, Ranchero Style Beans

46.00

**Egg White Frittata**  
VEG, GF
Spinach, Asparagus, Broccoli, Caramelized Onion, Feta Cheese, Breakfast Potatoes, Plum Tomato

39.00

**Roasted Vegetable & Pepperjack Frittata**  
GF
Pomodoro Sauce, Fried Green Tomatoes, Crispy Pancetta, Breakfast Potatoes

42.00

**Steak & Eggs**  
GF
Sirloin Steak, Potato Hash, Scrambled Eggs, Hot Cactus Salsa, Broiled Parmesan Tomato

56.00

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**PLATED ENHANCEMENTS**

Add one of the enhancements to your plated breakfast, 25 guest minimum.

**Sliced Seasonal Fruit Plate**  
V, GF
9.00

**Granola Parfait, Berries, Yogurt**  
VEG
14.00

**Cheese Blintzes Strawberry Marmalade**  
VEG
12.00

**Turkey Sausage Links (2)**  
GF
8.00

**Applewood Smoked Bacon (2)**  
GF
6.00

**Home-Style Mashed Potatoes**  
VEG, GF
8.00

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
Party Bites!  
Cinnamon, Vanilla, All Natural Sprinkles, Signature Vanilla Cake  
Portland Coffee Roasters Regular and Decaf Coffee  
20.00 PP

Orange Dreamsicle Donut Bites!  
Orange Oil, Vanilla Bean Paste, Vanilla Cake  
Portland Coffee Roasters Regular and Decaf Coffee  
20.00 PP

Chocolate Truffle Donut Bites!  
Chocolate Fleur De Sel, Cocoa, Chocolate Cake  
Portland Coffee Roasters Regular and Decaf Coffee  
20.00 PP

Seasonal Flavors Available Upon Request

Minimum Order Details:
70-139 ppl - (1) Flavor  
140-209 ppl - (2) Flavors  
210 + ppl - (3) Flavors
### A LA CARTE

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories per serving</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Individual Yogurts</td>
<td>20-30</td>
<td>8.00 EA</td>
</tr>
<tr>
<td>Fresh Fruit, Granola &amp; Yogurt Parfait</td>
<td>200</td>
<td>11.00 EA</td>
</tr>
<tr>
<td>Hard Boiled Eggs, Shelled</td>
<td>80</td>
<td>36.00 DZ</td>
</tr>
<tr>
<td>Granola Bars</td>
<td>190</td>
<td>39.00 DZ</td>
</tr>
<tr>
<td>Energy Bars</td>
<td>150</td>
<td>57.00 DZ</td>
</tr>
<tr>
<td>Full Size Candy Bars</td>
<td>80-400</td>
<td>41.00 DZ</td>
</tr>
<tr>
<td>Whole Fresh Fruit</td>
<td>60-110</td>
<td>42.00 DZ</td>
</tr>
<tr>
<td>Mini Fruit Skewers</td>
<td>90</td>
<td>48.00 DZ</td>
</tr>
<tr>
<td>Individual 3oz Trail Snacks</td>
<td>260</td>
<td>38.00 DZ</td>
</tr>
<tr>
<td>Individual 3oz Sweet Snacks</td>
<td>50-180</td>
<td>36.00 DZ</td>
</tr>
<tr>
<td>Individual 2oz Boxed Raisins</td>
<td>130</td>
<td>26.00 DZ</td>
</tr>
<tr>
<td>Kettle Chips</td>
<td>150</td>
<td>51.00 DZ</td>
</tr>
</tbody>
</table>

### BY THE POUND

One pound serves 10-12 people

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories per serving</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed Nuts</td>
<td>290</td>
<td>48.00 LB</td>
</tr>
<tr>
<td>Mini Pretzels, Bulk</td>
<td>170</td>
<td>32.00 LB</td>
</tr>
<tr>
<td>Lemon Herb Hummus &amp; Pita Chips</td>
<td>190-390</td>
<td>49.00 LB</td>
</tr>
<tr>
<td>Kettle Chips &amp; Dip</td>
<td>150-390</td>
<td>45.00 LB</td>
</tr>
<tr>
<td>Tortilla Chips &amp; Salsa</td>
<td>15-245</td>
<td>40.00 LB</td>
</tr>
</tbody>
</table>

### BAKED GOODS, BY THE DOZEN

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories per serving</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bagels &amp; Cream Cheese</td>
<td>360-530</td>
<td>49.00 DZ</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>40</td>
<td>45.00 DZ</td>
</tr>
<tr>
<td>Double Chocolate Brownies</td>
<td>112</td>
<td>48.00 DZ</td>
</tr>
<tr>
<td>Lemon Bars</td>
<td>150</td>
<td>40.00 DZ</td>
</tr>
</tbody>
</table>

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
### BREAK PACKAGES

<table>
<thead>
<tr>
<th>Package</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Oregon Mountain Mix</strong></td>
<td>50 - 100 calories per 3 oz. serving</td>
</tr>
<tr>
<td><strong>Create Your Own Trail Mix</strong></td>
<td>M&amp;M® Candy, Almonds, Raisins, Gummy Bears, Roasted Peanuts, White and Dark Chocolate Chips,</td>
</tr>
<tr>
<td></td>
<td>Dried Bananas, Dried Apricots</td>
</tr>
<tr>
<td><strong>Bottled Water</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Assorted Flavored Seltzer Water</strong></td>
<td>21.00 PP</td>
</tr>
<tr>
<td><strong>Cupcake Afternoon</strong></td>
<td>70 - 90 calories per 2 oz. serving</td>
</tr>
<tr>
<td><strong>Assorted Mini Cupcakes</strong></td>
<td>Silky Vanilla, Rich Red Velvet, Chocolatey Chocolate</td>
</tr>
<tr>
<td><strong>Bottled Water</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Assorted Flavored Seltzer Water</strong></td>
<td>22.00 PP</td>
</tr>
<tr>
<td><strong>Dipped Junk Food</strong></td>
<td>50 - 700 calories per serving</td>
</tr>
<tr>
<td><strong>Dark Chocolate</strong></td>
<td>Marshmallows, Pretzels, Cookies, Rice Crispy Treats, Strawberries, Pineapples, Chips, Cinnamon</td>
</tr>
<tr>
<td></td>
<td>Sugar Churros, Bacon</td>
</tr>
<tr>
<td><strong>Bottled Water</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Assorted Flavored Seltzer Water</strong></td>
<td>27.00 PP</td>
</tr>
<tr>
<td><strong>Southwest Snack</strong></td>
<td>120 - 300 calories per 3 oz. serving</td>
</tr>
<tr>
<td><strong>Chips &amp; Dips</strong></td>
<td>House Made Tortilla Chips, Melted Cheese Sauce, Tomato Salsa, Guacamole</td>
</tr>
<tr>
<td><strong>Bottled Water</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Assorted Flavored Seltzer Water</strong></td>
<td>21.00 PP</td>
</tr>
<tr>
<td><strong>Willamette Garden Bounty</strong></td>
<td>V, GF</td>
</tr>
<tr>
<td>**50 - 250 calories per 2 oz. serving</td>
<td></td>
</tr>
<tr>
<td><strong>Crudité Platter</strong></td>
<td>Celery Sticks, Baby Carrots, Squash, Cucumber, Zucchini, Chipotle Ranch, Red Pepper Hummus</td>
</tr>
<tr>
<td><strong>Bottled Water</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Assorted Flavored Seltzer Water</strong></td>
<td>23.00 PP</td>
</tr>
<tr>
<td><strong>Down Home</strong></td>
<td>120 - 130 calories per 2 oz. serving</td>
</tr>
<tr>
<td><strong>Brownies &amp; Blondies</strong></td>
<td>Oreid® Crusted Fudge Brownies, M&amp;M®® Topped Rich White Chocolate Blondies</td>
</tr>
<tr>
<td><strong>Bottled Water</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Assorted Flavored Seltzer Water</strong></td>
<td>19.00 PP</td>
</tr>
</tbody>
</table>

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
BREAK PACKAGES
continued

Brain Food
80 - 220 calories per serving

Snack Assortment
Date Nut Truffles, Mini Oregon Trail Cookies, Vegan & Gluten Free Oat Bars, Trail Mix

Bottled Water

Assorted Flavored Seltzer Water
20.00 PP

Candy
50 - 180 calories per 2 oz. serving

Sweet Shooters
Gummy Bears, M&M's®, Reese's Pieces, Skittles®, Jelly Beans, Chocolate Covered Raisins

Bottled Water

Assorted Flavored Seltzer Water
35.00 PP

"Love Oregon" Package
80 - 120 calories per serving

Oregon Inspired Assorted Treats
Chai Spiced Oregon Cookies, Marionberry Tarts, Gluten Free Espresso Brownies

Bottled Water

Assorted Flavored Seltzer Water
20.00 PP

Chocolate Fix
140 - 320 calories per serving

Assorted Chocolate Treats
Chocolate Bar, Chocolate Dipped Strawberries, Brownies, Chocolate Dipped Pretzels

Bottled Water

Assorted Flavored Seltzer Water
19.00 PP

Cookie & Brownie Break
140 - 320 calories per serving

Assorted Fresh Baked Cookies
Chocolate Brownies

Bottled Water

Assorted Flavored Seltzer Water
22.00 PP

Soft Pretzel Break
188-150 calories per serving

Soft Pretzel Sticks
Nacho Cheese, Whole Grain Mustard, Yellow Mustard

Bottled Water

Assorted Flavored Seltzer Water
22.00 PP

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
CHEF TABLES
Served with ice tea and water.

Fiesta Mexicana Table
40 - 1460 calories per 4 oz. serving
Wild Rice & Orange Zest Salad  V, GF
Candied Pecans
Cilantro, Bell Pepper, Orange & Jalapeño Salad  V, GF
Pollo & Carnitas  GF
24 Hour Pulled Chicken & Pork
Tamarind Glazed Grilled Skirt Steak  GF
Spinach & Cilantro Green Rice  V, GF
Salsas & Condiments
Pico De Gallo, Green Tomato Salsa,
Guacamole, Grilled Corn & Black Bean Salsa,
Shredded Cheese, Sour Cream, Chili Sauce
Taco Shells
Warm Flour Tortillas
Cinnamon Sugar Churros
Layered Chocolate Cake
$4.00 PP

Urban Cowboy Table
80 - 780 calories per 4 oz. serving
Baby Mixed Greens  GF
Cracked Mustard Vinaigrette, Buttermilk-Herb Ranch
Mustard Potato Salad
Rotisserie BBQ Chicken
Chili Cumin Rubbed Rotisserie Chicken with Orange Ginger BBQ Sauce
Smoked Brisket
Honey BBQ Sauce
Pecan Smoked Peppered Sausage
Bourbon BBQ Sauce
Roasted Corn  GF
Chile Lime Butter
Three Cheese Mac N’ Cheese
Jalapeño Cornbread & Buttermilk Biscuits
Whipped Butter
Chocolate Bourbon Pecan Tarts
White Choco Blondies
$5.70 PP

Soup & Salad Table
40 - 560 calories per 5 oz. serving
Choice of Two Soups
Roasted Corn Chowder, Creamy Butternut Squash,
Garden Vegetable Minestrone, Smoked Tomato Bisque or Chicken Tortilla
Mixed Seasonal Greens
Cucumbers, Roasted Peppers, Red Onions,
Tomatoes, Olives, Mushrooms, Bacon Crumbles,
Diced Ham, Turkey, Cheddar, Feta, Shaved Asiago,
Cornbread Croutons, Balsamic Vinaigrette and Buttermilk Herb Ranch
Bread & Crackers
Rolls, Gourmet Crackers
Fresh Fruit Tarts
$5.20 PP

(V) vegan  (GF) gluten friendly  (VEG) vegetarian
CHEF TABLES

Bridge City Table
10 - 1410 calories per serving

Mediterranean Salad  GF
Artichoke Hearts, Feta Cheese, Kalamata Olives,
Sun Dried Tomatoes, Roasted Red and Yellow Bell
Peppers, Pine Nuts, Curly Endive, Bibb Lettuce, Tom
Greens and Xeres Vinaigrette

Orzo Salad
Roasted Vegetables, Balsamic Onions, Briar Rose
Creamery Goat Cheese

Herb Roasted Potatoes  V, GF

Chicken Saltimbocca  GF
Prosciutto, Sage, Pan Jus

Salmon  GF
Tomato, Basil, Garlic, Gremolata

Garlic Breadsticks

Tiramisu
Cannoli
55.00 PP

Sandwich Grab & Go
10 - 1560 calories per serving

Turkey & Havarti on Multi-Grain
Chicken Caesar Wrap

Veggie Wrap
Bag of Chips
Mandarin Orange
Cookie
Bottled Water, Assorted Flavored Seltzer Water
46.00 PP

Taste of Delhi Table
10 - 1260 calories per serving

Cucumber Tomato Salad  GF
Raita Dressing

Tandoori Chicken Wings  GF
Yogurt Sauce

Lamb Curry  GF
Potato, Eggplant

Gobi Aloo Potato & Cauliflower Curry  V, GF

Vegetarian Samosa
Tamarind & Mango Chutney

Ginger Basmati Rice  V, GF

Naan Bread

Seasonal Fruit  GF
Marinated in Honey & Mint
52.00 PP

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
ACTION STATIONS
Minimum of 100 guests per action station. All action stations require two attendants at $225.00 each.

Tandoori Station
60 - 790 calories per 3 oz. serving.
Chicken Tikka  **GF**
Tandoori Jhinga, Paneer & Naan
Prawns, Cheese, Bread
Relish, Dips & Chutney
26.00 PP

Flavors of India Station
260 calories per 6 oz. serving
Palak Paneer  **VEG**
Malai Kofta
Tava Fry Vegetables
Basmati Rice  **V, GF**
Tandoori Naan
Bread
39.00 PP

Heirloom Tomato Action Station
60 - 300 calories per 2 oz. serving
Sliced To Order Heirloom Tomatoes  **GF**
Local Burrata Cheese, Maldon Sea Salt, Extra Virgin Olive Oil, Aged Balsamic
25.00 PP

Chef Allan’s Mac & Cheese Station
390 - 740 calories per 3 oz. serving
Tillamook Cheddar Mac
Cavatappi, Tillamook Cheddar Sauce
Smoked Bacon & Roasted Poblano Mac
Cavatappi, Point Reyes Cheese Sauce
Rock Shrimp & Corn Mac
Cavatappi, Sun-Dried Tomato Sauce
28.00 PP

Mini Slider Station
70-950 calories per serving
Prime Beef Mini Burger
Rogue Creamery Blue Cheese, Cipollini Onions
Mini Vegetable & Grain Burger
Condiments
Pickles, Ketchup, Whole Grain Mustard, Mayo, Barbeque Sauce
Brioche Buns
26.00 PP

BOARDS
Boards serve approximately 50 guests.

Charcuterie Board
50 - 310 calories per 5 oz. serving
Sliced Meats & cheeses
Prosciutto, Capicola, Peppered Sausage, Soppressata, Mozzarella, Provolone
Accoutrements
Sweet Cherry Peppers, Marinated Olives, Artichokes, Pepperoncini, Focaccia, Breadsticks
Prosciutto Rolls
Prosciutto di San Daniele, Briar Rose Goat Cheese Mousse, Balsamic Crema
Roasted & Grilled Vegetables
Mushrooms, Asparagus, Red Peppers, Zucchini, Carrots, Eggplant, Yellow Squash
Sliced Seasonal Melon
Sun-Dried Tomato Hummus
Pita Bread
Dressings
Extra Virgin Olive Oil, Aged Balsamic Vinegar
1100.00 EA

Cheese Board
30-270 calories per 1 oz. serving
Imported & Local Northwest Cheeses, Candied Apricots, Roasted Hazelnuts, Grapes on the Vine, Rustic Bread & Crackers
900.00 EA

Seasonal Crudité Board
30-270 calories per 1 oz. serving
Fresh Garden Vegetables, Lemon & Herb Hummus
600.00 EA

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
**ACTION STATIONS continued**

**Gourmet Hot Chocolate Bar Station**

210 - 420 calories per serving

**Drinking Chocolate**

Dark Chocolate, Milk Chocolate or White Chocolate

**Toppings**

Housemade Marshmallow, Whipped Cream, Chocolate Shavings, Crushed Peppermint, Caramel Crunchies, Caramel Sauce, Chocolate Sauce, Cookie Crumbles, Brownie Pieces

16.00 PP

**Toasted S’mores Action Station**

159 - 290 calories per serving

**Torch to Order Housemade Marshmallows**

**Chocolate Accoutrements**

18.00 PP

**Ice Cream Sundae Bar Station**

320 - 740 calories per serving

**Tillamook Ice Cream**

**Assorted Ice Cream Toppings**

Caramel Sauce, Chocolate Sauce, Whipped Cream, Sprinkles, Chocolate Shavings, Maraschino Cherries, Cookie Crumbs, Brownie Pieces

19.00 PP

**BOARDS continued**

**Gourmet Dessert Board**

Chef’s Selection of Sweet Bites

650.00

**Dessert Board**

89 - 149 calories per serving

Berries, Nuts, Brownies, Biscotti, Mini Cookies, Cheesecake, Pretzels, Caramel

700.00

**Vegan Dessert Board**

89 - 149 calories per serving

Pate de Fruit, Date Truffles, Chocolate Bark

750.00

**Candyland Board**

115 - 158 calories per serving

Chocolate Bark, Nut Brittle, Truffles, Caramels, Pate de Fruit

700.00

**Portlandia Board**

89 - 120 calories per serving

Marionberry Tarts, Oregon Chai Cookies, Coffee Mousse Cups, Pinot Pear Financiers

700.00

**DON’T FORGET**

**Portland Coffee Roasters**

5 calories per 12 oz. serving

Regular & Decaf Coffee

90.00 GL

**Choice of Hot Teas**

0 calories per 12 oz. serving

90.00 GL

**Additional Milk Alternatives**

Available upon request for an additional charge

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
HOT HORS D’OEUVRES
Priced per dozen, minimum of 4 dozen per selection.

Dungeness Crab Cake
160 calories per serving
Shaved Fennel, Mango Cilantro Salsa
86.00

Bacon Wrapped Scallops  GF
110 calories per serving
Verjus Reduction
86.00

Lamb Lollipop  GF
370 calories per serving
Mint Yogurt Aioli
74.00

Wild Mushroom Risotto & Fontina  GF, VEG
Cheese Fritter
90 calories per serving
Roasted Garlic Nage
55.00

Spanakopita
60 calories per serving
Spinach, Feta Cheese Triangles
48.00

Mini Beef Wellington
110 calories per serving
Horseradish Aioli
57.00

COLD HORS D’OEUVRES
Priced per dozen, minimum of 4 dozen per selection.

Watercress & Smoked Salmon Mousse  GF
70 calories per serving
57.00

Curried Chicken Salad
10 calories per serving
Phyllo Cup
50.00

Boursin & Cucumber Cup  GF, VEG
100 calories per serving
46.00

Roast Beef & Horseradish Crostini
210 calories per 1 oz. serving
56.00

Roasted Beet Cup  VEG, GF
150 calories per serving
Roasted Beets, Goat Cheese Curd, Crushed Hazelnuts, Corn Cup
56.00

Avocado & Tomato Bruschetta  V
180 calories per serving
Basil, Jalapeño, Cracked Pepper
50.00

Seared Rare Albacore Tuna  GF
210 calories per serving
Caper Crème Fraîche, Corn Cup
62.00

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
PLATED A LA CARTE SIDE SALADS
Enhance your entrée by pairing it with a salad.

Panzanella Salad
560 calories per 4 oz. serving
Herb Croutons, Cucumbers, Tomatoes, Arugula, Shaved Parmesan Cheese, Lemon Herb Vinaigrette
10.00

House Salad V, GF
105 calories per 4 oz. serving
Mixed Greens, Frisée, Cherry Tomatoes, Sliced Cucumbers, Radishes, Balsamic Vinaigrette
8.00

Grilled Peach Salad GF
480 calories per 4 oz. serving
Bruised Kale, Bacon Lardons, Grapefruit Supremes, Toasted Almonds, Creamy Gorgonzola Vinaigrette
11.00

Roasted Beet Salad V, GF
360 calories per 4 oz. serving
Herbed Goat Cheese Cream, Baby Yellow Frisée, Edible Blossoms, Candied Hazelnuts, Lemon Shallot Vinaigrette
11.00

Chardonnay Pear Salad
320 calories per 4 oz. serving
Lamb’s Leaf Lettuce, Red Oak Lettuce, Watercress, Poached Pears, Teardrop Tomatoes, Toasted Pistachios, Honey Goat Cheese Crostini, Honey Mustard Champagne Vinaigrette
11.00

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
## PLATED SALAD ENTRÉES

Served with assorted rolls, whipped butter and iced tea.

<table>
<thead>
<tr>
<th>Entree</th>
<th>GF</th>
<th>Calories per 4 oz. serving</th>
<th>Ingredients</th>
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</thead>
<tbody>
<tr>
<td>Pearl District Chicken Salad</td>
<td></td>
<td>470</td>
<td>Oven Roasted Pulled Chicken Salad, Infant Bitter Greens, House Picked Red Onion Rings, Haricots Verts, Herb Roasted Fingerling Potatoes, Niçoise &amp; Castelvetranino Olives, Marionberry Vinaigrette</td>
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<tr>
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<tr>
<td>Roasted Butternut Squash Salad</td>
<td>V, GF</td>
<td>370</td>
<td>Butternut Squash Confit, Gluten Free Gingerbread Streusel, Mizuna Greens, Red Oak Lettuce, Pomegranate Gastrique</td>
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<tr>
<td>Fattoush Market Salad</td>
<td>VEG</td>
<td>360</td>
<td>Spinach, Kale, Chopped Red &amp; Green Romaine Lettuce, Cherry Tomatoes, English Cucumbers, Fresh Mint &amp; Parsley, Garbanzo Beans, Feta Cheese, Baked Pita Chips, Sumac Vinaigrette</td>
</tr>
<tr>
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<tr>
<td>Beef &amp; Roasted Corn Salad</td>
<td></td>
<td>680</td>
<td>Beef, Piquillo Peppers, Tomatoes, Roasted Corn, Charred Romaine, Grilled Carne Asada, Queso Fresco, Chipotle Vinaigrette</td>
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<tr>
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<tr>
<td>Roasted Beef Tenderloin Salad</td>
<td></td>
<td>680</td>
<td>Beef Tenderloin, Arugula, Frisée, Lola Rosa, Pickled Red Onions, Goat Cheese, Heirloom Tomatoes, Dried Corn Kernels, Smoked Almonds, Roasted Tomato Vinaigrette</td>
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</tr>
</tbody>
</table>

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
PLATED LUNCH ENTRÉES

Served with assorted rolls, whipped butter and iced tea.

Taleggio Cheese Stuffed Chicken  GF
1240 calories per 8 oz. serving
Spinach, Olives, Caramelized Fennel, Grilled Polenta Cake, Smoked Tomato Sauce
46.00

Chicken Rollatini
1340 calories per 8 oz. serving
Ricotta Cheese, Roasted Bell Pepper & Herbs, Basil Infused Mascarpone Mashed Potatoes, Rosé Sauce
46.00

Short Rib Tagine
1030 calories per 8 oz. serving
Spiced Date & Orange Couscous, Tagine Sauce
55.00

Grilled Apricot Glazed Salmon  GF
590 calories per 6 oz. serving
Wilted Spinach, Pommes Aligot, Orange & Grapefruit Reduction
Market Price

Roasted Herb Chicken  GF
1300 calories per 8 oz. serving
Sweet Corn Flan, Roasted Striped Beets, Petite Vegetables, Maple Sage Natural Jus
46.00

Blackened Grilled Hanger Steak  GF
680 calories per 6 oz. serving
Smoked Mushroom & Leek Ragout
50.00

Five Spice Marinated Chicken  GF
560 calories per 8 oz. serving
Roasted Ruby & Golden Beets, Brown Rice, Fresh Lime & Lemon Grass, Steamed Edamame, Flaked Sea Salt & Black Garlic
47.00

Salmon Three Ways  GF
590 calories per 4 oz. serving
Poached Salmon & Dill Crème Fraîche, Salmon Ml Cuit, Salmon Roe, Salmon Tartare
Market Price

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PLATED DINNER ENTRÉES
Served with assorted rolls, whipped butter, regular coffee, decaf coffee and hot tea.

**Miso Sake Glazed Sea Bass**  **GF**
320 calories per 6 oz. serving
Fiorello, Shaved Brussels Sprouts, Cauliflower Purée, Caponata Agrodolce
Market Price

**Seared Salmon**  **GF**
590 calories per 6 oz. serving
Quinoa & Feta, Caramelized Onions, Grilled Asparagus, Tomato Cilantro Slaw
Market Price

**Seared Draper Valley Chicken Breast**  **GF**
1050 calories per 8 oz. serving
Broccolini, Roasted Mushroom with Garden Herbs, Smoked Shallot Whipped Potatoes, Chicken Sage Jus
55.00

**Braised Short Ribs**
1020 calories per 4 oz. serving
Creamy Heirloom Polenta, Caramelized Root Vegetables, Citrus Gremolata, Herb Jus
60.00

**Petite Filet Mignon**  **GF**
460 calories per 4 oz. serving
Yukon Gold Potato & Mushroom Hash, Local Swiss Chard, Heirloom Carrots, Green Peppercorn Demi
63.00

**All Natural Cascade Farms Braised Short Ribs**
1180 calories per 6 oz. serving
Funnel Chanterelles, Celery Root Mash, Pickled Walla Walla Onions, Porcini Red Wine Nage
59.00

**Peppercorn Crusted Beef Filet Mignon**
770 calories per 7 oz. serving
Forest Mushrooms, Blue Potato Pommes Fodant, Braised Red Cabbage, Baby Turnips, Baby Beets, Sauce Bretonne
67.00

**Roasted Tuscan Style Chicken**  **GF**
450 calories per 8 oz. serving
Artichoke, Fingerling Potato & Tuscan Kale Hash, Smoked Tomato Sauce
50.00

**Pan Seared Snapper Filet**  **GF**
480 calories per 7 oz. serving
Braised Kale & Quinoa, Lemon Beurre Blanc
Market Price

**Filet of Beef Rossini Tomato & Caper Agrodolce, Macadamia Nut Crusted Ling Cod**
1395 calories per 8 oz. serving
Vegetable Escabeche
Market Price

**Textures of Pink Peppercorn Crusted Pork Tenderloin, Potato Wrapped Spigola**
1250 calories per 8 oz. serving
Roasted Broccolini with Cannellini Bean Ragout
58.00

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PLATED VEGETARIAN, VEGAN & GLUTEN FRIENDLY ENTÉRÉES
Price is based on your highest priced selected entrée.

**Black Bean Quinoa Cake**  V, GF
350 calories per 8 oz. serving
Caramelized Artichokes & Roasted Squash Hash

**House Made Butternut Squash Ravioli**  VEG
660 calories per 8 oz. serving
Willamette Valley Chard, Oyster Mushrooms, Truffle Crème, Sage Oil

**Three Bean Cassoulet**  VEG
260 calories per 8 oz. serving
Confit Butternut Squash, Bloomsdale Spinach, Puff Pastry Crisp

**Vegetable Ratatouille**  VEG
340 calories per 6 oz. serving
Eggplant, Seasonal Squash, Pomegranate, Buffalo Mozzarella, Smoked Tomato Ragu

**Masa Harina Tamale**  V
720 calories per 6 oz. serving
Grilled Nopales, Charred Corn, Black Beans, Chiles, Queso Fresco, Corn Milk

**Pomegranate Tabbouleh**  V
420 calories per 4 oz. serving
Shallots, Parsley, Mint, Pomegranate Pearls, Bulgur Wheat, Grapefruit Citronette

**Hazelnut Paella**  V, GF
450 calories per 4 oz. serving
Arborio, Spanish Olives, Toasted Hazelnuts, Fresh Herbs, Vegetable Stock

**Spiced Root Vegetable Hash**  V, GF
330 calories per 4 oz. serving
Carrots, Golden Beets, Parsnips, Butternut Squash, Red Wine Vinaigrette, Toasted Spices

**Masoor Dal**  V, GF
360 calories per 4 oz. serving
Red Lentils, Brown Rice, Baby Spinach, Garam Masala, Plum Tomatoes, Cilantro, Vegetable Broth

**Tuscan Lentil Stew**  V, GF
310 calories per 4 oz. serving
Wilted Baby Kale, Red Potatoes, Red Lentils, Celery, Onions

**Black Bean Lentil Salad**  V, GF
310 calories per 4 oz. serving
Green Lentils, Black Beans, Diced Tomatoes, Red Onions, Red Bell Peppers, Cilantro, Cumin-Lime Vinaigrette

**Warm Butternut Squash & Farro Salad**  V, GF
390 calories per 4 oz. serving
Baby Kale, Dried Cranberries, Roasted Hazelnuts

**Raw Vegetable Salad**  V, GF
310 calories per 4 oz. serving
Cucumbers, Tomatoes, Toasted Caraway, Fresh Dill, Lemon Vinaigrette

**Roasted Chickpea Ratatouille**  V, GF
320 calories per 4 oz. serving
Eggplant, Artichoke, Zucchini, Yellow Squash, Red Onions, Garbanzo Beans, Fresh Herbs, Tomato Sauce, Roasted Brussels Sprouts & Pomegranate

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
PLATED DESSERTS

Blood Orange Chocolate Cake
45 calories per serving
Grand Marnier Chocolate Cake, Blood Orange Gel, Whipped White Chocolate, Blood Orange Confit
14.00

Lemon Elderflower Cheesecake
120 calories per serving
Mascarpone Cheesecake, Gluten Friendly, Ginger Snap Crust, Lemon Curd, Prosecco Gelee, Elderflower Fluff
14.00

Chocolate Hazelnut Bombe
70 calories per serving
Chocolate Mousse, Hazelnut Cream, Candied Hazelnuts, Chocolate Garnish
12.00

Marionberry S’mores
160 calories per serving
Dark Chocolate Ganache, Smoked Graham Cracker, Roasted White Chocolate, Marshmallow, Marionberries
14.00

Riesling Apple Cheesecake
360 calories per serving
Apple Cheesecake, Riesling Compressed Apples, Caramel Sauce, GF Oat Shortbread
12.00

Triple Chocolate Panna Cotta
570 calories per serving
Chocolate Panna Cotta, Cocoa Shortbread, Chocolate Ganache, Raspberries
11.00

S’mores
450 calories per serving
Chocolate Pot De Crème, Marshmallow, Graham Cracker, Marshmallow Fluff
11.00

Passionfruit Panna Cotta
570 calories per serving
Blondie, Vanilla Panna Cotta, Passionfruit Gel, Roasted White Chocolate, Passionfruit Curd, Caramel
14.00

Lemon Meringue
240 calories per serving
Brown Butter Lemon Curd, Toasted Meringue, Graham Cracker, Elderflower, Raspberries
12.00

Sweet & Salty
160 calories per serving
Chocolate Ganache, Pretzel Shortbread, Roasted White Chocolate, Caramel, Candied Peanuts
12.00

Strawberry Pistachio Cake
310 calories per serving
Pistachio Cake, Strawberry Gel, Strawberry Bavarian Cream
11.00

Chocolate Orange Buttermilk Cake
570 calories per serving
Chocolate Buttermilk Cake, Chocolate Orange Ganache, Candied Orange
11.00

Raspberry Lemon Poppy Seed Cake
160 calories per serving
Lemon Poppy Seed Cake, Raspberry Cream Cheese Frosting, Lemon Curd, Raspberries
10.00

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
<table>
<thead>
<tr>
<th>A LA CARTE DESSERTS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Priced per dozen, minimum of 4 dozen per selection.</strong></td>
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</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories per serving</th>
<th>Serving Size</th>
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<tbody>
<tr>
<td>Marionberry Tarts</td>
<td>80 - 160</td>
<td>48.00 DZ</td>
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<tr>
<td>Marionberry Curd, Toasted Meringue</td>
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<tr>
<td>S'mores Bites</td>
<td>80 - 160</td>
<td>48.00 DZ</td>
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<tr>
<td>Chocolate Pot De Crème, Graham Cracker, Fluff</td>
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<tr>
<td>Crème Brûlée</td>
<td>80 - 160</td>
<td>48.00 DZ</td>
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<tr>
<td>Vanilla Tart Shell, Vanilla Custard, Caramelized Sugar, Berries</td>
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<tr>
<td>Chocolate Cake Bites</td>
<td>140</td>
<td>48.00 DZ</td>
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<tr>
<td>Chocolate Cake, Chocolate Ganache</td>
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<tr>
<td>Chocolate Coffee Mousse Cups</td>
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<tr>
<td>Coffee Infused White Chocolate Mousse, Chocolate Shell, Cacao Nibs</td>
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<td>Chocolate Caramel Tarts</td>
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<td>42.00 DZ</td>
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<tr>
<td>Caramel, Chocolate Ganache, Caramel Crispies</td>
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<tr>
<td>Lemon Tarts</td>
<td>70</td>
<td>42.00 DZ</td>
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<tr>
<td>Lemon Curd, Toasted Meringue</td>
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<tr>
<td>Lemon Bars</td>
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<td>Lemon Curd, Shortbread Base</td>
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<td>Hazelnut Biscotti</td>
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<td>- nut free option available</td>
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<tr>
<td>- Vanilla Biscotti, Chocolate Dip, Crushed Hazelnuts</td>
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<tr>
<td>Chocolate Truffles</td>
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<tr>
<td>140 calories per serving</td>
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<tr>
<td>Choice of Caramel, Coffee, Coconut, or Strawberry Filling</td>
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<td>36.00 DZ</td>
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<tr>
<td>Double Chocolate Brownies</td>
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<td>112 calories per serving</td>
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<tr>
<td>Chocolate Brownie, Chocolate Ganache</td>
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<td>White Chocolate Blondies</td>
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<tr>
<td>White Chocolate Ganache, Caramel Crispies</td>
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<tr>
<td>42.00 DZ</td>
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<tr>
<td>Custom Shortbread Cookies</td>
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<tr>
<td>45 calories per serving</td>
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<td>Vanilla Shortbread Cookies, Custom Design/Logo</td>
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<tr>
<td>72.00 DZ <strong>+ pricing may vary based on design complexity</strong></td>
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<tr>
<td>Custom Logo Cupcakes</td>
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<tr>
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<tr>
<td>Vanilla or Chocolate Cupcakes, Buttercream, Edible Custom Logo</td>
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<tr>
<td>84.00 DZ <strong>+ pricing may vary based on design complexity</strong></td>
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<tr>
<td>Chocolate Date Truffles</td>
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<tr>
<td>150 calories per serving</td>
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<tr>
<td>Date &amp; Nut Truffles, Shredded Coconut</td>
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<tr>
<td>42.00 DZ</td>
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<tr>
<td>Pâte De Fruit</td>
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<td>Soft Fruit Candied, Sugar</td>
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<td>36.00 DZ</td>
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<tr>
<td>Gluten Free Townie Brownies</td>
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<tr>
<td>Gluten Friendly Chocolate Brownies, Espresso Ganache</td>
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<tr>
<td>48.00 DZ</td>
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<tr>
<td>Berry Cheesecake Bites</td>
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<td>Vanilla Cheesecake, Graham Crust or GF Cheerio Crust, Fresh Berries</td>
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<td>36.00 DZ</td>
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<tr>
<td>Oregon Chai Cookies</td>
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<td>Chai Spiced Oregon State Shaped Shortbread, White Chocolate Drizzle</td>
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<td>42.00 DZ</td>
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<tr>
<td>Chocolate Dipped Strawberries</td>
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<td>120 - 140 calories per serving</td>
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<tr>
<td>Long-Stem Strawberries, Dark Chocolate, White Chocolate Drizzle</td>
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<tr>
<td>42.00 DZ</td>
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<tr>
<td>Assorted Cookies</td>
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<td>40 calories per serving</td>
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<tr>
<td>Chocolate Chip, Oatmeal Raisin, Snickerdoodle</td>
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<tr>
<td>45.00 DZ</td>
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<td>Gluten Free Cookies</td>
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<td>148 calories per serving</td>
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<td>Chocolate Chip or Assorted, Individually Packaged</td>
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<td>48.00 DZ</td>
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<tr>
<td>Mini Cupcakes</td>
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<td>70 calories per serving</td>
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<td>2 dozen minimum</td>
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<tr>
<td>Vanilla, Chocolate, or Red Velvet</td>
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<td>40.00 DZ</td>
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<tr>
<td>French Macaroons</td>
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<tr>
<td>Assorted Flavors</td>
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<tr>
<td>48.00 DZ</td>
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</tbody>
</table>

(V) vegan | (GF) gluten free | (VGF) vegetarian
BEVERAGES

Iced Tea
2-100 calories per 12 oz. serving
Lemon Wedges
62.00 GL

Portland Coffee Roasters
5 calories per 12 oz. serving
Regular & Decaf Coffee
90.00 GL

Choice of Hot Teas
0 calories per 12 oz. serving
90.00 GL

Infused Lemonade
10 - 200 calories per 12 oz. serving
Classic, Basil, Blackberry, Strawberry
64.00 GL

Infused Water
10 - 50 calories per 12 oz. serving
Blackberry Lemon, Mint Cucumber, Mixed Melon
42.00 GL

Juice by the Gallon
10 - 200 calories per 12 oz. serving
Orange, Apple, Cranberry
69.00 GL

Bottled Juices
140 - 210 calories per serving
7.00 EA

Happy Mountain Kombucha
30 - 60 calories per serving
7.00 EA

Soft Drinks
0 - 120 calories per 12 oz. serving
Pepsi, Diet Pepsi, Sierra Mist
5.50 EA

Flavored Seltzer Water
0 calories per serving
5.50 EA

Bottled Water
0 calories per serving
Path Water
5.00 EA

Perrier
0 calories per 11 oz. serving
Sliced limes
6.00 EA

Rock Star Energy Drinks
10 - 140 calories per serving
Regular, Sugar Free
8.00 EA

Water Cooler Rental
0 calories per serving
Includes 5 Gallon Water Jug
70.00 EA

5 Gallon Water Jug
0 calories per serving
65.00 EA

Additional Milk Alternatives
60-131 calories per serving
3.00 PP
BAR SELECTIONS

Please ask your catering manager for current selections.

As Portland and Oregon feature some of the country's top craft distillers, craft breweries and wineries, we have chosen to feature those items on your bar. Per Oregon Liquor Control Commission (OLCC) regulations, alcohol must be served by Levy bartenders and five (5) substantial food items must be available at all times during alcohol service. All bars are subject to a $225 bartender fee with a four (4) hour minimum, each additional hour is $56.25

Local Wine
12.00 PER GLASS

Premium Local Wine
15.00 PER GLASS

Cocktails
12.00

Premium Cocktails
14.00

Signature Cocktails
15.00

Local Craft Beer
10.00

Domestic Beer
8.00

Local Craft Cider
10.00

Hard Seltzer
9.00
We believe that every occasion should be extraordinary. It’s all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out.

Together, we look forward to delivering The Levy Difference.

EXCLUSIVITY

Levy Restaurants is proud to be the exclusive provider of all food and beverage services at the Oregon Convention Center. As “a family of passionate restaurateurs,” we seek to exceed your guests’ expectations by delighting them with delicious food, creatively presented by friendly, helpful staff in a fun-filled atmosphere. We also strive to exceed your expectations by making the event planning process simple, easy, and worry free for you.

Because we live the restaurant business every day, we are able to advise you on the most popular menu items and the most effective methods to ensure your guests fondly remember your event long after they have departed. To follow are some general guidelines to get you started on your event planning process.

MENU

Menu selections and other details pertinent to your function must be submitted to the Catering and Sales Department at least (30) days prior to the event date. Your Catering Sales Manager will assist you in selecting the exciting menu items and making arrangements to ensure your most successful event ever. Events over 1,000 guests may require specialized menus and our culinary staff is happy to customize the perfect menu for your event.

MINIMUM REQUIREMENTS

There is a $100.00 service fee for all orders under 25 guests, additional service fee may apply.

OVERSET POLICY

Levy Restaurants will provide a 5% overage (maximum overset of 30 guests). There will be an additional $75 charge for each over-set of 10 guests or each additional round of 10. This overset does not include food preparation but simply the additional staff to set and service additional place settings.

PRICING & GUARANTEE

Prices quoted in the menu do not include the 23% administrative fee, unless otherwise noted. Prices are subject to change without notice. Guaranteed prices will be confirmed (60) days prior to the event. A guaranteed number of guests/quantities of food is required (7) business days prior to the event date. (A business day is defined as Monday through Friday. Holidays and Weekends are excluded from receiving guarantees.) This guarantee must be submitted by noon. If the guarantee is not received, Levy Restaurants reserves the right to charge for the number of guests/quantities specified on the contracted event order. Guarantees increased less than (7) full business days prior to an event will be subject to a minimum 15% surcharge on the price for each additional guest or increase. Any on-site increases will be subject to a 25% surcharge. Cancellations and reductions of guarantee are subject to full charges. Attendance higher than the guarantee will be charged the actual event attendance. Should attendance exceed the number specified in the final guarantee, Levy Restaurants will neither be responsible nor liable for serving these additional numbers, but will do so on a first come, first served basis as able. Client agrees that there will be no reduction in the Event Price if fewer than the guaranteed guests attend the event.

SERVICE STAFF

Guest-server ratio is 1 server per 30 guests for plated-meal functions, and 1 server per 50 guests at buffet functions. This is for service at rounds of ten or twelve guests. Rounds of less than ten guests or a request for additional staffing is subject to labor fees. Each additional staff is charged at a four-hour minimum of $225.00 per four-hour shift with each additional hour of $56.25 per hour.
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EVENT TIMELINE
Prices are based on a two-hour meal period for plated meals (breakfast, lunch, and dinner service). Additional service time may be subject to additional fees. Event start or end times that deviate more than thirty minutes from contracted times may be charged additional fees. In order to provide the freshest food, we must limit buffet service to two-hours.

CATERING CONTRACTS
A signed copy of the contract outlining all catering services must be returned to your Catering Sales Manager prior to the event before services will be confirmed or performed. The signed contract, terms, addendums and specified function sheets, constitute the entire agreement between Client and Levy Restaurants. Your Catering Sales Manager will outline the payment and contract process.

CANCELLATIONS
Any event cancelled within (30) days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary.

OUTSIDE FOOD & BEVERAGE
No food or beverages of any kind may be brought into or removed from the location by either Client or Client’s guests without our prior written approval. Your Catering Manager will instruct you if additional fees may be incurred.

DIETARY RESTRICTIONS
We understand your guests may have different dietary restrictions, please communicate those needs (14) full calendar days prior to the event to your Catering Sales Manager and we will do our best to accommodate those needs. We are pleased to offer a variety of Gluten Free and Nut Free options on both our food and beverage menu. We are not a Gluten Free or Nut Free facility and although we have processes in place to minimize cross contamination we cannot ensure that cross contamination will never occur.

ALCOHOL REQUIREMENTS
We offer a complete selection of beverages to compliment your event. Please note that alcoholic beverage services are regulated by the Oregon Liquor Control Commission (OLCC). Per OLCC regulations all events that serve alcohol must serve five (5) substantial food items to their guests. Levy Restaurants, as licensee, is responsible for the administration of these regulations: NO ALCOHOLIC BEVERAGES MAY BE BROUGHT INTO THE PREMISES FROM OUTSIDE SOURCES; WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXICATED OR UNDERAGE PERSONS. NO ALCOHOLIC BEVERAGE CAN BE REMOVED FROM THE PREMISES. Levy Restaurants must supply all beer, wine and liquor and must be served by a Levy employed OLCC Certified Bartender.

PAYMENT
We will not commence service without receipt of a NON-REFUNDABLE DEPOSIT in the amount of 75% of the estimated event price at least (60) full calendar days prior to the event, and the remaining 25% of the estimated event price at least (14) full calendar days prior to the event (collectively, the “Deposit”). Outstanding event price balances shall be paid within (30) full calendar days of the event, provided billing privileges have been previously approved in writing through the General Manager’s office. Client understands that we will suffer substantial harm if Client cancels the event. Accordingly, the deposit will be in all cases NON-REFUNDABLE and deemed to be liquidated damages to compensate us for the loss due to Client’s cancellation. No interest will be payable to client on the deposit. Payment can be made in cash, certified check, wire transfers or by an authorized credit card (credit card maximum use is $50,000 for the whole event).